What is Offer versus Serve?

Offer versus Serve or OVS is a concept that applies to menu planning and to the determination of reimbursable school meals. OVS allows students to decline some of the food offered in a school lunch or school breakfast and is applicable to all menu planning approaches.

Benefits of OVS: Less food waste, cost savings when preparing less food, increased customer satisfaction, and students eat better when they are allowed choices.

OVS: Who, When and Where?

OVS is:

- Required for lunch at senior high schools
- Optional at lunch in lower grade levels
- Optional at breakfast in all grades

Reimbursable Breakfasts

(Enhanced-Food Based Menu Planning)

General requirements for OVS at breakfast:

- Schools must offer at least the minimum serving sizes of all 4 food items from 3 or 4 food components.
- Students must select at least 3 food items.
- Students must take full servings to count toward a reimbursable meal.
- Students may decline any food item, including the milk.
- Students may take a smaller portion of the declined food item.
- Breakfast must be priced as a unit.



Who decides?

- School food authority decides:
 - Whether to implement OVS when optional and in what grades
 - Whether students below high school can decline
 1 or 2 food items at lunch
- Students decide what foods to decline

Reimbursable Lunches

(Enhanced Food-Based Menu Planning)

General requirements for OVS at lunch:

- Schools must offer at least the minimum serving sizes of all 5 food items.
- Students must select the minimum number of food items required (3 or 5 for senior high school; 3 or 4 of 5 for lower grades).
- Students must take full servings to count toward a reimbursable meal.
- Students may decline any food item, including the entrée or milk.
- Students may take smaller portions of declined food items (does not affect price).
- Lunch must be priced as a unit.

For more information on OVS please see the USDA's guidance at http://www.fns.usda.gov/tn/resources/offer-v-serve.html

ENHANCED MINIMUM MEAL PATTERN REQUIREMENTS

For the National School Lunch Program and School Breakfast Programs

Serving Sizes
Appropriate grade groups are selected
Lunch K-6
8 ounces fluid milk as a beverage (2 fat contents: use low-fat choices (1%, skim))
2 ounces Meat/Meat Alternate or a weekly total of 10 ounces with a minimum serving of 1 ounce daily. <i>Choose low-saturated/trans fat choices whenever possible.</i>
¾ cup Vegetables/Fruits (2 different kinds; an extra ½ cup over the week)
1 serving of Grains/Breads daily (total of 12 servings over the week - whole grains if possible)
Lunch 7-12
8 ounces fluid milk as a beverage (2 fat contents: use low-fat choices (1%, skim))
2 ounces Meat/Meat Alternate or a weekly total of 10 ounces with a minimum serving of 1 ounce daily. <i>Choose low-saturated/trans fat choices whenever possible.</i>
1 cup Vegetables/Fruits (2 different kinds)
1 serving of Grains/Breads daily (total of 15 servings over the week - whole grains if possible)
Lunch K-3 (optional)
8 ounces fluid milk as a beverage (2 fat contents: use low-fat choices (1%, skim))
1½ ounces Meat/Meat Alternate or a weekly total of 7½ ounces with a minimum serving of 1 ounce daily. <i>Choose low-saturated/trans fat choices whenever possible.</i>
3/4 cup Vegetables/Fruits (2 different kinds)
1 serving of Grains/Breads daily (total of 10 servings over the week - whole grains if possible)
Breakfast K-12
8 ounces fluid milk as a beverage or on cereal (2 fat contents: use low-fat choices (1%, skim))
½ cup fruit or vegetable or full-strength fruit or vegetable juice
One serving from each of the Grains/Breads and Meat/Meat Alternate components or
Two servings from either Grains/Breads or Meat/Meat Alternate

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